

spa Oceana

TO SHARE

GF ½ DOZEN SHRIMP COCKTAIL • 14

Cocktail Sauce, Lemon Wedges

MEZZE PLATE • 12

Roasted Garlic Hummus, Olives, Cucumber, Feta, Pita

FROM THE GARDEN

GF BRICKSTREET FARMS • 22

Organic Greens, Cucumber, Mandarins, Quinoa, Orange & Lemongrass Vinaigrette

GF CAPRESE SALAD • 16

Burrata, Tomato, Balsamic Pickled Onions, Basil, Fresh Cracked Pepper

GF ADD ONS:

GRILLED CHICKEN BREAST • 12

GRILLED SHRIMP • 8

GRILLED STEAK • 14

HANDHELD

CHICKEN CAESAR WRAP • 16

Chilled Chicken Breast, Parmesan, House Caesar Dressing, Seasonal Fruit Salad

TURKEY BLT • 16

Turkey, Bacon, Seven-Grain Bread, Plump Tomato, Tender Bibb, Avocado Crema

LIGHT AND CLEANSING

GREEK YOGURT PARFAIT • 9

Seasonal Berries, Honey, Granola

GF GREEN MACHINE SMOOTHIE • 8

Pineapple, Green Apple, Matcha, Arugula

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at greater risk of serious illness from consuming raw oysters, and should eat oysters fully cooked. IF YOU'RE UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

Chef De Cuisine: Ricky Rice

Sous Chef: Amber Brownlee

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BUBBLES & WINE



	Glass/Bottle
Stellina Di Notte, Prosecco, IT NV	12/58
Chandon, Brut, CA, 'NV 187mL	12
Veuve Clicquot, Brut, Reims, France, NV	120
Lucien Albrecht, Riesling, Alsace, FR	11/44
Banfi Le Rime, Pinot Grigio, IT	10/38
Joel Gott "Unoaked", Chardonnay, CA	12/46
J.Lohr, Pinot Noir, Monterey, CA	12/46
Pull, Merlot, Paso Robles, CA	11/44
Silver Palm, Cabernet Sauvignon, Mendocino, CA	12/47
Trivento, Malbec, Mendoza, ARG	10/38

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